

CHOCOLATE CAKE WITH BUTTERCREAM ICING

Ingredients:

1 egg	1 C. sugar
1/4 C. cooking oil	2/3 C. water
1 1/2 C. flour	1 T. vinegar
1 t. vanilla	1 t. baking soda
1/2 t. salt	3 T. cocoa powder

Directions:

- _____ 1. Preheat oven to 350°.
- _____ 2. Grease and flour an 8 or 9 inch square pan.
- _____ 3. Put eggs, sugar, and oil into large mixing bowl and beat with electric mixer.
- _____ 4. Add water, vanilla and vinegar, blend on low speed.
- _____ 5. Sift remaining dry ingredients into this egg mixture, blend on low only till smooth.
- _____ 6. Pour batter in cake pan and use rubber scraper to clean out bowl, do NOT wipe batter on sides of cake pan – keep this clean!
- _____ 7. Bake 25 minutes or till toothpick comes out clean.

Make icing and refrigerate till next class:

3 T. softened margarine or peanut butter
1 1/4 C. sifted powdered sugar
1 t. vanilla

- _____ 8. Sift powdered sugar on waxed paper. Dump the sugar in to the large mixing bowl.
- _____ 9. Add vanilla, margarine or peanut butter and 1 tablespoon of milk. Beat with electric mixer. Add just enough additional milk to keep it creamy and the consistency of frosting. If you add TOO MUCH milk, you will ruin the frosting.
- _____ 10. Scrape in container provided and label with grade and kitchen number.